

## QUERIES PUT BY UNION MEMBER

Charles H. Schaeffer Discusses American Plan of Associated Industries

Editor Standard Examiner:

Assuming that you are a very conscientious man with reference to matters dealing with vital interest and the welfare of the public in general, I take great pleasure in submitting my views to you with reference to the "Open shop" campaign instituted by the Associated Industries of this state. In the first place, why is it necessary for an intelligent body of men such as the Utah Associated Industries consists of, to start a campaign of this nature? Our country today is trying to down the "red" element and similar organizations. If the Utah industries are not trying to promote radicalism in this state, pray tell me what it is? Surely not Americanism for I will pit mine against any individual member of this body. I do not maintain that unionism is 100 per cent perfect, but I do say that the "Utah Industries" association membership and the platform they have set forth is worse than any Bolsheviki or I. W. W. organization that has ever been instituted.

Some of the same caliber men not long ago fought against Senator O'Connell's profiteer bill at the state capital. Why? I say they needed more money to campaign against the conservative union man who is seeking a just wage to maintain a respectable livelihood for himself and family.

"We all know that living has increased 104 per cent in five years. Pray tell me, have wages? Why is it necessary to destroy the workers' machinery which is known as 'unionism'? It is also an assured fact that we have 12,000 newly-made millionaires in the hands of the free and the home of the brave" since war was declared with Germany. While the good old U. S. A. lost 50,000 of their good sons who labor when not fighting for "Uncle Sam." In other words we add 50,000 lives for the paltry 18,000 newly-made millionaires.

"Tell me, dear public, in the face of all this and a whole lot more, are the Utah industries justified in their 'open shop' campaign? Do the scriptures teach us to make slaves of the workers? Exit 'open shop.' Are the workers of this great universe to be considered as 'domesticated' and placed on the bread and water diet? If so, will you agree with me when I say the Associated Industries' membership are worse than any gang of reds that ever existed.

In conclusion I will ask why our food, building material and other commodities are beyond our reach. Why is lumber 40 per cent higher in Ogden and Salt Lake than in Portland? Think this over and say to yourself who is the Bolsheviki, the man with the union card or the one who seeks to destroy it. Why is it necessary to bring guns, tanks and searchlights to this state, to supply our industries when we have plenty of help in our ranks to do the work on an efficiency basis, providing that on pay-day their checks will go around and have some left for a rainy day, while the profiteers harvest the fruit from the labor of their employees? The Utah Associated Industries are whipped as far as their recent venture is concerned. Thanking you, I remain,

Respectfully yours,

CHARLES H. SCHAEFFER,

162 Twenty-third Street.

## Senate Recommends an Increased Naval Bill

WASHINGTON, April 8.—Although standing on the 1921 naval building program as authorized by the house, the senate naval affairs committee will recommend an increase of \$20,000,000 over house appropriations to enable quick construction. The house bill authorized a total of \$424,500,000. The senate committee, which virtually has completed the naval bill and plans to report it to the senate late this week, also granted liberal increases for other naval enterprises, including an increase of nearly \$10,000,000 for naval aviation.

The largest single increase was \$11,700,000 for completing aviation tenders, under construction at Hog Island for which material already has been fabricated. The house omitted this item.



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## German Aviator Paroled at Fort Douglas Prison

SALT LAKE CITY, April 7.—Carl Offer, German aviation officer stationed at Tsing Tau, Shantung peninsula, China when the Japanese captured that possession, and who has been interned at Fort Douglas, here, was among five enemy aliens granted parole today. Offer was paroled by the Japanese and came to America but was interned when the United States entered the war. He has announced his intention of going to San Francisco.

The other aliens released today are: Gustav Priesner, of San Francisco; Fred Shangenberger, San Francisco; Frank C. Doelzel and R. Flammerdinghe. Doelzel intends to go immediately to Mexico and Flammerdinghe to Chile, South America.

## WEALTHY INDIAN ORDERED RETURNED TO FORMER HOME

WINFIELD, Kas., April 7.—Jackson Barnett, wealthy Creek Indian, and his wife, are required to return to his former home at Henareta, Okla., in an order issued today by Judge A. M. Jackson, special commissioner appointed by the state supreme court. The order was issued by agreement of counsel for Barnett and his wife, and for Carl J. O'Hornett, Barnett's former guardian, as the result of a hearing on O'Hornett's petition for a writ of habeas corpus, asking that Barnett be returned to his guardianship.

Under the provisions of the order, O'Hornett is required to furnish the couple with money from Barnett's funds, sufficient to meet their living expenses. No proceedings are to be begun or any action taken that will in any way interfere with their marriage relations. The hearing was continued to May 31. Jurisdiction of the Kansas court was retained.

## Aviator Hunter "Pinched" When He Lands for Goose

ATLANTIC CITY, N. J., April 7.—A flock of geese pursued by a seaplane, from which shots were being fired, 1,000 feet in the air, held the attention today of Game Warden P. K. Hillard. A few minutes later he arrested Kenneth Jaquith, aviator, and his mechanic, Bennett E. Severs, when their plane alighted to pick up a dead goose that had fallen near the warden's rowboat then two miles from shore.

Warden Hillard told United States Commissioner Lewis, before whom the prisoners were arraigned, that Jaquith, not knowing his identity, has related to him all the thrills of the sport. Whereupon the warden said, he informed the aviator he was under arrest for violating a federal game law, which carries a penalty of \$500 fine and six months in jail.

## SLAYER OF SISTER DECLARED INSANE

LYONS, Kas., April 7.—W. B. Bass, who shot to death his sister, Mrs. George Reagan here March 24, today was declared insane by a jury in district court and will be committed to the hospital for the criminal insane at the Kansas penitentiary. Bass, after his arrest, declared he shot Mrs. Reagan because she was cruel to her three children.

## TWO SERIOUSLY HURT IN CASPER EXPLOSION

CASPER, Wyo., April 8.—Two persons were seriously injured, one probably fatally and a dozen others received minor injuries last night when a gasoline tank on top of a street popcorn stand exploded. Many windows were shattered.

## The Standard's U. A. C. Bureau

Articles of Interest to Farmers, Housekeepers and Others  
Written for The Standard by Experts at Utah's Noted Agricultural College at Logan

WITH THE EXTENSION PEOPLE  
Instead of Sulphur and Molasses and Sarsaparilla  
By Amy Kelly  
State Home, Demonstration Leader,  
University of Idaho Extension  
Division

Can you forget the spring days when your mother concocted a gooey-looking mixture of sulphur and mace you take a spoonful after each meal to "clear up your system"? It ruined the balmy spring days for me, the thought of that unpalatable mixture. Perhaps you had to take sarsaparilla, massalfr tea, or some other brand of stuff that was expected to clear out all the poison that had accumulated in your system during the winter months.

Possibly we needed something of that sort when our diets were so limited and we did not have the great variety that we are now able to obtain through the processes of canning and drying of foods. Even before the war, we began to realize the importance and benefits of canning vegetables and more fruit, but the impetus given to this measure as a result of the work of the food administration, university extension division, and schools and colleges will continue and will make the practice of canning all possible vegetables and fruits an established one.

The considerable number of deaths that have resulted from eating canned fruits, meat and vegetables infected with bacillus botulinus have caused many people to be afraid of using canned meat and vegetables especially. The bacillus botulinus is a bacteria that may come into contact with any food substance and which, when it grows and reproduces, forms extremely toxic substances that are highly poisonous even in small amounts. It is now a firmly established and proved fact that in canned goods that are properly processed, this bacteria is killed if present. If a reasonable amount of precaution is taken to see that the product is sealed in a vacuum and there is no gas formation when the product is used then there need be no danger from this type of poisoning. If you are not satisfied or certain of the product in question, as a precautionary measure, boiling it for five minutes will destroy the bacteria and the poison. This is true for foods of bacillus botulinus and not for any putrefactive changes that may have taken place.

Therefore, do not stop canning or cease to eat canned products because of fear of botulinus poisoning. Can and continue to eat with as much assurance as you did during the war period and your diet will be better balanced. Can especially such vegetables as spinach, asparagus, string beans, peas and tomatoes. We know now that our bodies need during the winter as well as during the summer, the organic acids and minerals which fruits supply and the minerals and roughage which vegetables supply. If you are so then, we need to eat vegetables, to say nothing of the variety they lend that adds to the ease of preparing meals.

So much has been written and so many bulletins have been published giving instructions for canning of all kinds of foods that it will not be necessary to take space here for any instructions. It is not necessary to expatiate upon the merits of canned fruits and the money saved by home canning, but a few words upon canning of vegetables may encourage some to continue or to attempt to can them. Because of the spore-forming bacteria present in most vegetables, a long period of sterilization in the water bath or a high temperature such as can be obtained under pressure necessary to insure the destruction of the bacteria and the safe keeping of the vegetables we recommend very strongly the use of a small pressure cooker for home canning purposes. Such a cooker also permits of as many other uses in the home in the every-day course of meal preparation that it is a wise investment for any housewife.

Some authorities recommend the use of small amount of lemon juice or vinegar when canning vegetables. It is a well known fact that tomatoes are easily canned and sterilized; this is due to the acid content, as bacteria are more readily destroyed at a lower temperature in an acid medium. Because of this fact some women make a practice of canning tomatoes and corn together and find that the mixture keeps well. By using five fluid ounces (10 tablespoonsful) of lemon juice per gallon of brine, the sterilization period is as follows, compared with the waterbath method without using lemon juice, when the one period, cold pack method is used:

Asparagus—Hot water bath 212 degrees, lemon juice added to vegetable, Asparagus—Hot water bath 212 degrees, no lemon juice, 120 minutes.  
Green Beans—Hot water bath 212 degrees, lemon juice added to vegetable, 20 minutes, hot water bath 212 degrees, no lemon juice, 120 minutes.  
The amount of acid used is small and does not effect the flavor to any great degree. The vegetables canned in this manner make excellent salads.

If ordinary cider vinegar is used, twice the amount given for lemon juice is needed; if the strong vinegar is used, the same amount.

Some vegetables may be dried with good results. It is probably a more simple matter to dry corn than to can it, and after it is cooked, it is difficult to distinguish the dried corn from the canned. The following is a successful method that has been used by one family for many years.

Select tender ears still in the milk stage. Cut kernels half off and scrape out remaining pulp. Line a dripping pan with clean, light wrapping paper and spread corn about two inches thick. To eight quarts of corn add four level tablespoonsful of sugar and mix well. Set in the oven, stirring frequently until milk is well dried up. Spread thinly on clean cloth and dry in sun or on warm porch. When thoroughly dry, pack away in jars or buckles. To cook: One cup corn, cover well with hot water, soak one hour. Cook three quarters of an hour in water in which the corn is soaked, adding more water if necessary. Add one-half cup of cream or rich milk and a bit of butter for serving. Corn may be stewed and then baked or scalloped.

During the past year a great many people have been canning chicken after the non-laying hens have been culled from the flocks. The months of October and November are a good time to do this. This is economy from two standpoints and has proved very satisfactory to those who have tried it. We hope to see even more people pursuing this policy the coming fall. Beef and veal are excellent when properly canned. For those who raise and cure their own pork it is recommended that they can a portion of that part of the hog that cannot be used immediately and that cannot be cured, such as the hock and spare ribs. Canning of meat does not necessarily mean the purchase of more jars, as many seem to think, as by the time meat canning is done, part of the jars have been emptied of fruit and vegetables.

Bulletins on the canning of meats, fruits and vegetables may be obtained by writing the University Extension Division, Boise, Idaho.

## QUICK RELIEF FROM CONSTIPATION

Get Dr. Edwards' Olive Tablets

That is the joyful cry of thousands since Dr. Edwards' produced Olive Tablets, the "cure" for constipation. Dr. Edwards, a practicing physician for 17 years and a famous old-time remedy discovered the formula for Olive Tablets while treating patients for chronic constipation and torrid livers. Dr. Edwards' Olive Tablets do not contain calomel, but a healing, soothing vegetable laxative.

No crying is the "keyword" of these little sugar-coated, olive-colored tablets. They cause the bowels and liver to act normally. They never force them to unnatural action. If you have a "dark brown mouth"—bad breath—a dull, tired feeling—lick headache—torrid liver—constipation—vomiting and quick, sure and pleasant results from one or two of Dr. Edwards' Olive Tablets at bedtime.

Thousands take them every night just to keep right. Try them. 10c and 5c.

## Pyramid Pile Treatment

The Great Household Treatment for Itching, Bleeding or Protruding Piles.

SEND FOR FREE TRIAL

Almost every family has at least one person who should have the blessed relief afforded by Pyramid Pile Treatment. You can have a free trial by mail or if you cannot wait, get a 60-cent box at any drug store. Take no substitute. Join the happy throng who sing the praises of Pyramid. Use this coupon for free trial.

Up in the Morning Feeling Fine as the Result of Pyramid Relief.

FREE SAMPLE COUPON  
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Kindly send me a Free sample Pyramid Pile Treatment in plain wrapper.

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## ALHAMBRA

TODAY, FRIDAY-SATURDAY

PRICES  
10c - 20c - 30c

Pathe Weekly

ALICE BRADY

Screen Magazine

## Sinners

by Owen Davis scenario by Eve Unsell

directed by  
Kenneth Webb



Three days in Atlantic City! Was it worth the price she would have to pay?

Does opportunity make a sinner, or is it man's design?

How cheaply honor is held by some, yet what a price they pay!

She lifted the veil of honor and saw shame.

Would he have asked her what he did if he had really loved her?

She wanted to dance—and she was willing to pay the piper.

## Canners' Secretary Here Next Saturday

Frank E. Gorrell, secretary of the National Canners' association, has notified the Utah Canners' association that he will be in Ogden on Saturday to look over the establishment and fitting out of a national inspection office for the state, to be located here. Secretary Gorrell is returning from the northwest and declares that the nationwide movement to bring about the highest sanitation in canning plants is gaining rapidly and that similar steps are being taken by affiliated operators in four other western states, Oregon, Washington, California and Colorado.

## To Dine Sir John at Weber Club Saturday

Sir John Foster Fraser, English diplomat who will speak at the Ogden tabernacle Saturday night under auspices of the University club, will be a guest of honor at a dinner to be served at the Weber club at 6 o'clock that evening, shortly after his arrival from Grand Junction, Colo. University club officers have extended invitations to their honorary members and to officers of the Weber club.

The custom of eating goose at Michigamoo, September 29, extends throughout Europe.

## SEATTLE FIRE DEATH ROLL REACHES FOUR

SEATTLE, Wn., April 7.—The death toll today of Charles E. La Casse, a fireman, from injuries increased to four the known fatalities resulting from the destruction by fire early today of the Lincoln hotel here. Firemen and police were searching the smoldering ruins for bodies of other possible victims. Dr. Augustine Dwyer, Boston lecturer, believed to have been a guest of operators in four other western states, was missing tonight.



## The Food On Your Table

Before 1888 the canning industry in Utah was practically nil. In that year, however, the First National Bank recognized the future for canning factories in Ogden, and began a campaign of assistance and cooperation that resulted in the establishment of the first Ogden canning factory. The huge industry that has grown out of this start—the millions of wealth created for the citizens of Ogden prove the wisdom and foresight of the men connected with the First National Bank.

Forward looking enterprises and individuals will find in the First National Bank the same disposition to aid worthy businesses that has helped build the canning industry and assisted in establishing in Ogden the commercial and industrial center of the west.

## First National Bank OGDEN-UTAH

CAPITAL & SURPLUS \$350,000.00 DEPOSITS \$4,000,000.00

By PERCY L. CROSBY

## THE CLANCY KIDS

After, Timmie, Huh. After? 2nd Base. After?

I PLAYED ON THE MAGNOLIAS 2ND BASE. I PLAYED MR. TIMMIE ON THE MAGNOLIAS 2ND BASE. MR. TIMMIE ON THE MAGNOLIAS CAN'T I PLAY 2ND BASE AFTER CAN I HUH AFTER PLAY 2ND BASE?

FOR THE LAST TIME NO!! NOT IF THE TEAM CROAKED THREE MINUTES BEFORE A GAME. OH! MR. TIMMIE IF YOU ONLY KNEW WHAT A BEAR CAT I AM AT 2ND BASE NOTHIN' GETS BY ME. I PLAYED 2ND BASE ON THE MAGNOLIAS MR. TIMMIE AFTER CAN I PLAY 2ND BASE?

AW MR. TIMMIE CAN'T I PLAY 2ND BASE AFTER CAN I PLAY 2ND BASE?

HOW ABOUT THIRD BASE THEN?

